

Summer 2021 Menu	Monday	Tuesday	Wednesday	Thursday	Friday	Allergens key
Week 1 w/c 7 th June 28 th June 19 th July	(V) Spaghetti with hidden vegetable tomato sauce (1/2/8) (V) Breaded potato, squash & feta cake served with ratatouille vegetables (1/5/8) Cruditées Marble cake (1/5/8)	Halal beef lasagne (1/8) (V) Toasted cheese, basil & tomato ciabatta sandwich (1/8) Crunchy green beans Fresh fruit	Fish fingers served with new potatoes & lemon mayonnaise (1,5,6) (V) Curried vegetable pasty served with tomato chutney (1/8/10) Steamed broccoli Pineapple upside down (1/5/8)	Wholemeal pizza topped with paprika chicken bites (1/2/8) (V) Wholemeal Margarita pizza (1/2/8) Mediterranean mixed salad Fresh fruit	Classic "Fish and Chips" (1/6) (V) Crispy topped macaroni cheese (1/8) Cut cucumbers Fruit yoghurt (8)	Gluten 1 Celery 2 Peanuts 3 Treenuts 4 Egg 5 Fish 6 Crustacea 7 Dairy 8 Soy 9 Mustard 10 Sesame 11 Lupin 12 Sulphur 13 Molluscs 14
Week 2 w/c 14 th June 5 th July	(V) Quorn & vegetable Korma served with pilaf rice (2,8,10) (V) Pad Thai noodles (1/9) Steamed broccoli Chocolate & beetroot brownie (1/5/8)	Classic beef burger served with skin-on chips & home-made ketchup (1) (V) Somali-style vegetable samosa with jewelled rice & tomato sauce (1/2) Green medley with mangetout Fresh fruit	Penne "Arrabbiata" with flaked cod (1/6) (V) Veggie sausages served with rosemary gravy and potato & buttered carrot mash (1/5/8) Green beans Syrup sponge cake (1/5/8)	Wholemeal pizza topped with ham & mushrooms (1/2/8) (V) Wholemeal Margarita pizza (1/2/8) Mixed vegetables Fresh fruit	Peri Peri breaded cod with wedges and zesty salad (1/6) (V) Giant Thai spring roll with sweet chilli dip (1/9) Chef's salad Fruit yoghurt (8)	We avoid knowingly purchasing nuts and nut products. All meat served on a Tuesday will be Halal certified. All fish and fish products will be sustainably sourced.
Week 3 w/c 21 st June 12 th July	(V) Veggie toad in the hole with creamy mashed potatoes (1/5/8) (V) Cauliflower & spinach curry with garlic flat bread (1/8/10) Green beans Lemon drizzle cake (1/5/8)	Mild spiced Jamaican style chicken served with rice & peas (10) (V) Mild spiced lentil & haloumi burger served with BBQ sauce (1,2,5,8) Chef's salad Fresh fruit	Tuna pasta bake with peas & sweetcorn (1/2/6/8) (V) Crunchy-topped vegetable pasta bake (1/2/8) Steamed broccoli German apple cake (1/5/8)	Wholemeal pizza topped with chilli beef (1/2/8) (V) Wholemeal Margarita pizza (1/2/8) Vegetable medley Fresh fruit	Breaded cod fillet served with chips & tartare sauce (1,5,6,8) (V) Squash & spinach lasagne topped with mature cheddar crumbs (1/2/8) Cut cucumber Fruit yoghurt (8)	Local and British grown produce will be given priority whenever seasonally available. Fresh fruit and seasonal salads are served daily.

